

Public Health – Seattle & King County

Risk Based Inspection Program

Effective July 18, 2005

A risk based inspection program reviews inspection frequency based on the actual risks associated with specific food products being prepared, served and/or sold in a food service establishment.

There are three different risk type categories that can be assigned to a food service establishment and each is based on the type of food, preparation steps, type of food processing and/or packaging that is performed within an establishment.

| Risk Type | Risk Type Category Description and frequency | Placement Examples |
|--|--|--|
| <u>Low Risk</u> Category: 1 Cold Holding Limited Food Prep <i>Cook Step</i> Exceptions: | <p>Requires one routine inspection per year to verify proper food source, food storage, and general cleanliness.</p> <p><i>Examples:</i> Food Preparation Steps: Receive - Limited Prep - Serve</p> <p>Ready to eat pre-packaged potentially hazardous food or pre-packed frozen foods. No opening of packages for heating or service as a risk 1. See risk 2 category. Espresso and/or blended drinks, no other food prep. Limited prep of potentially hazardous foods (sectioning melon, hot dogs). Heating of individually pre-packaged ready to eat foods for immediate service. Mobile Food Service - limited to espresso or hot dogs only, no other food prep.</p> | <p>Grocery Store, Drug Store, Convenience Store, Gas Station, Coffee Shop, Tavern, Deli, Restaurant, Bakery, Caterer or Ice Cream Shop espresso drinks, hot dogs, sectioning melons for retail sale, heating pre-packaged sandwiches (NO grilling or cutting of foods, NO on-site cooking/baking) Making smoothies w/ commercially prepared mixes (including dairy and commercially prepared frozen fruit). Bubble tea, nacho cheese. Cart - espresso and/or hot dogs Mobile Truck - frozen food or meat, espresso, hot dogs, cold holding of pre-packaged foods</p> |
| <u>Medium Risk</u> Category: 2 No Cook Step Food Preparation <i>Cook Step</i> Exceptions: Pre-packed Fresh Meat or Seafood | <p>Requires one routine inspection each year and an educational visit for consultation/training to discuss risk reduction while verifying proper food handling, food source, food storage, and general cleanliness. Risk 2 schools receive 2 routine inspections each year.</p> <p><i>Examples:</i> Food Preparation Steps: Receive - Store - Prepare - Cold Hold - Serve Baking bread, pastries, donut frying, sandwich grilling or toasting for immediate service – no hot holding of foods. School or Institution satellite operation limited to reheating or hot holding of prepared foods – no on-site cooking.</p> <p>Grocery store or market which also sells pre-packaged raw meat or seafood products.</p> | <p>Bakery, Caterer, Sandwich Shop, Deli or Convenience Store, Coffee Shop or Tavern (tavern becomes a GFS) on site baking, sandwich making - food prep w/grilling, toasting and cutting of heated foods (NO hot holding of foods) Making smoothies w/ raw ingredients (fruit, eggs, etc). Opening ready-to-eat prepackaged foods to heat or serve.</p> <p>Ice Cream Shop - cooking waffle cones or cakes mixes</p> <p>Grocery Store with pre-packaged raw meat (NO additional mpraf distributor permit)</p> |
| <u>High Risk</u> Category: 3 Same Day Service or Complex Food Preparation Meat or Seafood Market Overnight Cooking On-site Reduced Oxygen Packaging | <p>Requires two routine inspections each year and one educational visit for consultation/training to discuss risk reduction techniques while verifying proper food handling, food source, food storage, and general cleanliness.</p> <p><i>Examples:</i> Food Preparation Steps: Receive - Store - Prepare - Cook - Hold - Serve (or) Cool - Reheat - Hot Hold - Serve</p> <p>Food preparation includes cutting or processing raw Meat or Seafood products.</p> <p>Overnight cooking with approved HACCP plan</p> <p>On-site use of reduced oxygen packaging with approved HACCP plan.</p> | <p>Restaurant, Coffee Shop, Sandwich Shop, Tavern, Deli, Convenience Store, Bakery all become a GFS – placed by seating Cooking (exceptions as noted above) Cooling Reheating Hot Holding Overnight Cooking Vacuum Packaging</p> <p>Mobile Truck - cooking and/or hot holding</p> <p>Meat or Seafood Market</p> |

